

DEPARTMENT OF THE ARMY  
HEADQUARTERS, UNITED STATES ARMY MEDICAL COMMAND  
2050 Worth Road, Suite 5  
Fort Sam Houston, Texas 78234-6005

MEDCOM Regulation  
No. 40-28

8 December 1997

Medical Services  
**VETERINARY STANDARDIZATION POLICIES AND PROCEDURES**

Issue of supplements to this regulation by subordinate Commanders is prohibited, unless specifically approved by HQ, VETCOM, ATTN: MCVS.

	<u>PARAGRAPH</u>	<u>PAGE</u>
PART ONE: VETERINARY ACTIVITIES - GENERAL		
CHAPTER 1. INTRODUCTION TO THIS REGULATION		
HISTORY.....	1-1 .....	4
PURPOSE.....	1-2 .....	4
REFERENCES.....	1-3 .....	4
SCOPE.....	1-4 .....	4
ABBREVIATIONS.....	1-5 .....	4
CHAPTER 2. STANDARDS OF CONDUCT FOR VETERINARY SERVICES PERSONNEL		
PURPOSE.....	2-1 .....	5
APPLICABILITY.....	2-2 .....	5
RESPONSIBILITIES.....	2-3 .....	5
CHAPTER 3. VETERINARY PERSONNEL RECAPITULATION		
PURPOSE.....	3-1 .....	6
POLICY.....	3-2 .....	6
INSTRUCTIONS FOR COMPLETION OF FORM.....	3-3 .....	6
CHAPTER 4. MANAGEMENT CONTROL PROCESS		
PURPOSE.....	4-1 .....	7
GENERAL.....	4-2 .....	7
HQ, VETCOM, AUDITS.....	4-3 .....	8
PART TWO: FOOD SAFETY AND QUALITY ASSURANCE		
CHAPTER 5. GENERAL		
PURPOSE.....	5-1 .....	9
AREA OF RESPONSIBILITY.....	5-2 .....	9
SCOPE.....	5-3 .....	9
POLICY GUIDANCE.....	5-4 .....	9
APPROVED SOURCES.....	5-5 .....	10
COMMERCIAL SANITARY INSPECTIONS.....	5-6 .....	10
MILITARY SANITARY INSPECTIONS.....	5-7 .....	10
DSCP SUPPLY POINT/DLA DEPOT.....	5-8 .....	10

---

\*This regulation supersedes HSC Regulation 40-28, 29 April 1988. MEDCOM Reg 40-28

MEDCOM Reg 40-28

PRIME VENDOR.....	5-9.....	10
CERTIFICATE OF UNFITNESS.....	5-10.....	11
NONCONFORMANCE REPORTING.....	5-11.....	11
CHAPTER 6. VETERINARY SERVICES FOOD SAMPLE MANAGEMENT		
PURPOSE AND SCOPE.....	6-1.....	12
RESPONSIBILITIES.....	6-2.....	12
POLICIES.....	6-3.....	12
PROCEDURES FOR COMPLETING MEDCOM FORM 57 AND 57A.....	6-4.....	13
PROCEDURES FOR COMPLETING DD FORM 1225 AT SEMIPERISHABLE/ NONPERISHABLE SUBSISTENCE DEPOTS.....	6-5.....	14
ORIGIN SAMPLING OF FRESH DAIRY PRODUCTS AND FROZEN DESSERTS.....	6-6.....	14
CHAPTER 7. DEPARTMENT OF DEFENSE HAZARDOUS FOOD AND NONPRESCRIPTION DRUG RECALL SYSTEM		
PURPOSE.....	7-1.....	15
BACKGROUND.....	7-2.....	15
GENERAL POLICY GUIDANCE AND INFORMATION.....	7-3.....	15
ALFOODACT MESSAGE NOTIFICATION.....	7-4.....	16
INITIATING OF HAZARDOUS FOOD OR NPD REPORTS RESULTING FROM VERIFIED PHYSICAL ILLNESS OR INJURY.....	7-5.....	17
INITIATION OF HAZARDOUS FOOD OR NPD REPORT NOT RESULTING FROM A VERIFIED PHYSICAL ILLNESS OR INJURY.....	7-6.....	18
LABORATORY RESPONSIBILITIES.....	7-7.....	19
CHAPTER 8. CHANGES TO INTERSTATE MILK SHIPPERS LIST		
PURPOSE.....	8-1.....	20
GENERAL.....	8-2.....	20
NOTIFICATION PROCEDURE.....	8-3.....	20
CHAPTER 9. MILITARY RETAIL FOOD STORE SANITATION		
PURPOSE.....	9-1.....	21
AREA OF RESPONSIBILITY.....	9-1.....	21
GENERAL.....	9-3.....	21
POLICY GUIDANCE.....	9-4.....	21
PART THREE: VETERINARY FOOD INSPECTION AT INSTALLATION		
CHAPTER 10. SALVAGE OF TEMPERATURE-ABUSED FOOD PRODUCTS		
PURPOSE.....	10-1.....	23
SCOPE.....	10-2.....	23
CHAPTER 11. SURVEILLANCE INSPECTION OF SERVICE-OWNED OPERATIONAL RATIONS		
PURPOSE.....	11-1.....	24
SCOPE.....	11-2.....	24
GENERAL.....	11-3.....	24
RESPONSIBILITIES.....	11-4.....	24
POLICIES.....	11-5.....	24
CHAPTER 12. FOOD INSPECTION FACILITIES, EQUIPMENT, AND FURNITURE REQUIRED FOR COMMISSARY STORES AND TROOP ISSUE WAREHOUSES		
PURPOSE.....	12-1.....	26
POLICIES AND PROCEDURES.....	12-2.....	26
EQUIPMENT LISTING.....	12-3.....	26
EGG-CANDLING BOOTH.....	12-4.....	27
VETERINARY INSPECTION ROOM AT TROOP ISSUE SUBSISTENCE		

ACTIVITIES (COLD/DRY STORAGE).....	12-5 .....	27
CHAPTER 13. VETERINARY SUPPORT TO NON-APPROPRIATED FUND (NAF) FACILITIES		
SERVICE		
PURPOSE.....	13-1 .....	29
RESPONSIBILITIES.....	13-2 .....	29
PROCEDURES.....	13-3 .....	29
PUBLICATIONS.....	13-4 .....	29
PART FOUR: PROCUREMENT QUALITY ASSURANCE IN CONTRACTOR PLANTS		
CHAPTER 14. PREAWARD SURVEYS, QUALITY SYSTEM MANAGEMENT VISITS, AND AUDITS		
PURPOSE.....	14-1 .....	30
BACKGROUND INFORMATION.....	14-2 .....	30
VETERINARY COMMAND PARTICIPATION.....	14-3 .....	30
REQUEST FOR SURVEYS.....	14-4 .....	30
INPUT.....	14-5 .....	30
QUALITY ASSURANCE SURVEY SUBJECTS.....	14-6 .....	31
OTHER FACTORS FOR CONSIDERATION.....	14-7 .....	33
FUNDING.....	14-8 .....	33
REPORTING PROCEDURES.....	14-9 .....	33
PART FIVE: VETERINARY FOOD INSPECTIONS AT DEPOTS/SUPPLY POINTS		
CHAPTER 15. GENERAL		
PURPOSE.....	15-1 .....	34
AREA OF RESPONSIBILITY.....	15-2 .....	34
FACILITIES AND EQUIPMENT REQUIREMENTS.....	15-3 .....	34
APPENDIX A. REFERENCES.....		35
APPENDIX B. FORMS .....		37
GLOSSARY.....		50

PART ONE: VETERINARY ACTIVITIES - GENERAL

CHAPTER 1

INTRODUCTION

1-1. HISTORY. This is a revision of HSC regulation 40-28. Because it has been revised extensively the changed portions are not highlighted.

1-2. PURPOSE. This regulation provides specific details not contained in the referenced regulations and publications. This regulation will assist U.S. Army Veterinary Command (VETCOM) personnel in operational, administrative, food safety, quality

assurance, animal medicine, and veterinary public health areas.

1-3. REFERENCES. Appendix A lists all references associated with this publication.

1-4. SCOPE. This regulation applies to Headquarters, (HQ) VETCOM and its subordinate commands.

1-5. ABBREVIATIONS. Appendix B lists all abbreviations within this publication.



CHAPTER 2

STANDARDS OF CONDUCT FOR VETERINARY SERVICES PERSONNEL

2-1. PURPOSE. This chapter directs attention to the code of ethics and moral standards for all Department of Defense (DOD) military and civilian personnel.

2-2. APPLICABILITY. All VETCOM personnel are subject to the Standards of Ethical Conduct according to the Joint Ethics Regulation (JER) DOD 5500.7-R. This regulation prescribes standards of conduct required by DOD personnel relating to possible conflict between private interests and official duties.

2-3. RESPONSIBILITIES. Commanders will:

a. Thoroughly brief all newly

assigned personnel on arrival regarding the Standards of Ethical Conduct provisions.

b. Inform personnel that violations of this regulation may be cause for appropriate disciplinary action along with any penalty provided by law.

c. Ensure that all assigned personnel receive annual ethics training.

d. Maintain an official attendance record for required Standards of Ethical Conduct training for all assigned personnel. Annotate when the training was completed and retain the record on file for three years.

CHAPTER 3

VETERINARY PERSONNEL RECAPITULATION

3-1. PURPOSE. This chapter establishes policies and procedures for reporting veterinary personnel status to this headquarters.

3-2. POLICY. The Commander will submit the Personnel Recapitulation, MEDCOM Form 54-R (test), monthly to arrive at VETCOM (ATTN: MCVS) before the 5th working day following the close of the report period.

3-3. INSTRUCTIONS FOR COMPLETION OF FORM.

a. Period Covered Date: Record the month covered (e.g., 1-31 Mar 98).

b. Unit: Each Regional Veterinary Command will provide a consolidated monthly report.

c. TDA Number and E Date: Record the TDA document used to report authorized personnel and its effective date.

d. Authorized: Place (under each grade indicated on the form) the number of personnel authorized

as they list them in the current Tables of Distribution and Allowances (TDA) as authorized positions. NOTE: We requisition personnel only against authorizations. All civilians will also be included.

e. Assigned: Actual strength and grade assigned as of the report closing date.

f. Assigned District Veterinary Command breakdown block will only be completed on a "quarterly basis". (End of Jan, Mar, Sep, and Dec).

g. The off line requisition block will only be used by the VETCOM HQ's office.

h. List by rank and MOS only the total number of pending chapters.

i. Attach orders for those soldiers actually chaptered.

j. Attach orders for those soldiers with approved retirement dates.

## CHAPTER 4

### MANAGEMENT CONTROL PROCESS

4-1. PURPOSE. The purpose of the Management control process is to meet the requirements of AR 11-2, ARMY Programs Management Control. AR 11-2 (Management Control) implements public law and Office of Management and Budget (OMB) and Department of Defense (DOD) guidance by prescribing policies and guidance for the Army management control process. VETCOM does not intend that this program be an additional burden on the Regional Veterinary Command's. The Management Control Process meets the requirements for completing the Annual Statements of Assurance on Management Controls.

#### 4-2. GENERAL.

a. The VETCOM Commander and Regional Veterinary Commanders are Reportable Assessable Unit Managers according to AR 11-2. They will designate a Management Control Administrator within their Command. The Management Control Administrator will do the Management Control Process administrative functions as outlined in VETCOM Handbook 40-4 and AR 11-2. The Management Control Administrator will be an experienced soldier with minimum rank of SFC.

b. Each Regional Veterinary Commander must submit an "Annual Statement of Assurance on Management Controls" for the current fiscal year. The statement is due on August 20 to the VETCOM Commander. HQ, VETCOM will provide guidance on completion of this report to each Regional Veterinary Commander before the due date. As a minimum the Annual Statement will provide the following: number of audits conducted on subordinate units under this program; number of audits conducted by outside agencies and their purpose; number of command U.S. Army Medical Command (MEDCOM)

staff visits conducted; a summary of any material weakness with the corrective action plan and status; a summary of any "other than material weakness" findings with their corrective action plan and status.

c. HQ, VETCOM will provide each Regional Veterinary Command with the VETCOM 5 year plan based on the MEDCOM 5 year plan when this information is available. Within 30 days of receiving the VETCOM 5 year plan each Regional Veterinary Command will provide a five-year schedule of audits for their subordinate units to HQ, VETCOM ATTN: MCA. The schedule will ensure that VETCOM audits each subordinate unit in each required area at least every 18 months.

d. The Regional Veterinary Command determines how subordinate units comply with management control requirements.

e. A DA Form 11-2-R is completed for each audit conducted under this program. The Regional Veterinary Commander will use a log system to track follow-up actions. DA Form 11-2-R is submitted up the chain of command for all audits when a material weakness is found. Refer to the VETCOM Handbook for complete reporting requirements.

f. A corrective action report is completed for each material weakness or finding. Each Commander monitors these reports. It is very important that the audit and corrective active programs be an integral part of all command management plans.

h. VETCOM Commander s "Annual Statement of Assurance on Management Controls" is submitted to the Commander. Unless otherwise



notified by the MEDCOM, the statement is due by September 6. The MEDCOM Internal Review and Audit Compliance Officer issues general reporting instructions for the "Annual Statement of Assurance on Management Controls" each year. This report consolidates data submitted by the Regional Veterinary Commanders, and will include a copy of the VETCOM Log of Corrective Actions. The report details any systemic or material weaknesses and lists VETCOM DA Form 11-2-R submissions to the MEDCOM over the last fiscal year (FY). VETCOM Commander will provide a copy of this report to each Regional Veterinary Commander.

4-3. HQ, VETCOM Audits

a. VETCOM will conduct an audit on each Regional Veterinary Command every 18 months. VETCOM supplies a schedule to the Regional Veterinary Commanders within 30 days of receiving MEDCOM's annual requirements.

b. We will use the team approach to audit the Regional Veterinary Commands. A command representative for Food Safety, Animal Medicine and Command Operations (personnel, TDA etc.) will conduct joint audits. This Headquarters intends this method to give a comprehensive audit with minimum disruption to the Regional Veterinary Command's.

PART TWO: FOOD SAFETY AND QUALITY ASSURANCE

CHAPTER 5

GENERAL

5-1. PURPOSE. This chapter provides policies and procedures for the VETCOM food safety and quality assurance inspections. The goals are to protect the health of military personnel from foodborne illnesses and determine contractual compliance for quality and condition factors specified by the purchasing activity. This chapter implements policies in pertinent DOD directives and Army regulations.

5-2. AREA OF RESPONSIBILITY. VETCOM provides long term strategic planning. Commanders are responsible for providing food safety and quality assurance programs within the geographical areas assigned by this headquarters and published in VETCOM Cir 40-1.

5-3. SCOPE. A complete food safety and quality assurance program includes:

a. Inspection of subsistence at Defense Logistics Agency (DLA) Depots, Defense Personnel Support Center (DSCP) Supply Points, Terminal Markets, Army and Air Force Exchange Service (AAFES) General Merchandising Distribution Activities, U.S. Naval Vessels, and military installations for wholesomeness, quality factors, and other contract requirements. These inspections include ration inspections, subsistence destined for the prime vendor program, and all other inspections at installation level to maintain food safety and quality assurance of all subsistence items.

b. Verification inspection of rations at commercial ration assembly plants.

c. Selection and shipment of

food samples for laboratory analysis.

d. Sanitary inspection of commercial food establishments and military food facilities, including vehicles transporting food items.

e. Verification of pest management programs.

f. Department of Defense Hazardous Food and Nonprescription Drug Recall System actions.

g. Preaward surveys and/or miscellaneous surveys of prospective contractors of supplies or services, when requested by appropriate authority.

h. Inspection of foods that nuclear, biological, and/or chemical materials may contaminate, reference FM-8-10-7.

5-4. POLICY GUIDANCE. VETCOM policy guidance for performing the food safety and quality assurance functions follows:

a. Food safety and quality assurance is a primary responsibility of VETCOM and must be included in those missions with the highest priority. Mission statements should clearly identify each major food safety and quality assurance function, and be designed to ensure the functions are accomplished.

b. Commanders provide technical guidance concerning their food inspection programs and responsibilities.

c. The Commander is responsible for the general supervision of the food safety and quality assurance

program within their designated  
5-5. APPROVED SOURCES.  
Acquisitions of subsistence from  
sanitarily approved food  
establishments are as follows:

a. Veterinary service personnel ensure all food products procured for Armed Forces use are from approved sources, or exempt from listing.

b. Pending sanitary inspection results, inspectors should continue to accept receipts from non-approved sources unless there are other cognitive reasons to stop such delivery, as infested or unwholesome products. The aim of the veterinary inspection service is to cooperate with other responsible personnel in providing safe food supplies to the consumer. Veterinary personnel will inform the contracting officer of the requirements for sanitary inspections. Failure of vendors to expedite requests for initial sanitary inspections will be the basis for rejection of subsequent deliveries.

c. Determine approved source status at the time of receipt, as well as anytime in the government distribution system.

#### 5-6. COMMERCIAL SANITARY INSPECTIONS.

a. Inspectors will perform sanitary inspections of commercial food establishments according to AR 40-657 and VETCOM Handbook 40-1, "Commercial Food Establishment Sanitary Inspection Handbook."

b. The Commander or designated representative will promptly review all reports of sanitary inspections

a. Commanders or their representatives will survey all facilities to decide if they meet the requirements for food inspection support as required in above

area.  
of food establishments in their geographical area of responsibility.

#### 5-7. MILITARY SANITARY INSPECTIONS.

a. Inspectors will perform formal sanitary inspections of commissary stores, active Troop Issue Subsistence Activities (TISAs), cold and dry storage facilities, according to VETCOM's "Supplement to the Food Code".

b. Coordinate with Preventive Medicine to ensure that an effective sanitation program and insect and rodent control programs have been implemented. Close cooperation is necessary to prevent duplication or omission of vital responsibility. AR 420-76, DLAM 4145.12, and MIL-STD-904 provide guidance for a pest management program.

c. Veterinary personnel will request that preventive medicine personnel participate in a joint veterinary and preventive medicine inspection of all food storage facilities at least semiannually, according to MIL-STD-904. As a minimum, when infested products are identified, notify the installation entomologist. Sanitation inspection reports will document the participation of preventive medicine personnel in an inspection. If preventive medicine personnel decline to participate in an inspection, note this in the report.

5-8. DSCP SUPPLY POINT/DLA DEPOT. Each Commander with DSCP Supply Point/DLA Depot responsibility will ensure that the food inspection mission is set up according to DSCPM 4155.7, 4155.6 and DLAR 4155.37, Appendix S, respectively. reference documents.

b. Commanders will initiate necessary actions for budgeting and requisitioning items of equipment for each food inspection site/mission supported.

5-9. PRIME VENDOR.

a. Each Commander will ensure that they have established and implemented the Prime Vendor Quality Assurance Program according to the VETCOM "Installation Prime Vendor Handbook."

b. Continuous communication and coordination with the installation food service personnel are critical to the overall success of this program. A Veterinary representative will regularly attend meetings of the installation menu board (reference AR 30-1) or the customer service meeting on Navy installations. The veterinary representative can advise the board regarding condition and quality of subsistence items at the user level and may assist in resolving problem areas.

c. Veterinary personnel will perform Prime Vendor product evaluations according to DSCP Prime Vendor Quality Assurance Plan.

5-10. CERTIFICATE OF UNFITNESS.

a. The disposition of damaged or deteriorated subsistence supplies are of particular concern to the veterinary service. A Veterinary Corps Officer (VCO) will sign the statement of unfitness placed on the face of DA Form 3161. In the absence of a Veterinary Corps Officer, or Chief Warrant Officer (CWO) a Food Inspection Senior NCO, authorized in writing by the immediate Commander may sign the certificate. When a specific certificate of unfitness is not prescribed (e.g., DA Form 3161, AAFES Form 6500-20, etc.), use MEDCOM Form 404, Certificate of Unfitness (AR 40-657). Routine salvage operations in commissaries

do not require completion of DA Form 3161 or MEDCOM Form 404.

b. When condemnation is based on unwholesomeness, a Veterinary Corps Officer must make the determination of unfitness. Regional Veterinary Commanders may authorize in writing CW2 s and SFC s and above authorization to perform this function when a veterinarian is not available. This determination may result from actual inspection of the product, evaluation of laboratory data, or other pertinent facts. The condemnation certificate will have the officer's name, grade, and the date of the decision.

c. Use existing regulations and published directives for disposal recommendations. Each veterinary service branch/section will maintain copies of DA Form 3161 and MEDCOM Form 404 as verification of the condemned quantities. All veterinary food inspection personnel will become familiar with the requirements set forth in AR 30-18, AR 40-657, and Defense Commissary Agency (DeCA) Operations Manual concerning this item.

5-11. Nonconformance Reporting.

When reporting nonconformances for DeCA, inspectors will not make recommendations for rejection or price adjustments. Inspectors will only determine if the product conforms or does not conform to the requirements. Complete DD Form 1232 and notify the Accountable Officer that the delivery did not comply with the contractual requirements. It is the Accountable Officer's responsibility to forward a signed copy of the DD Form 1232 to DeCA.

## CHAPTER 6

## VETERINARY SERVICES FOOD SAMPLE MANAGEMENT

6-1. PURPOSE AND SCOPE. This chapter provides policies and procedures for managing food samples withdrawn by VETCOM inspectors from contractor and government-owned stocks. The inspectors must maintain auditable records for food samples withdrawn for inspection and not immediately returned to the inspection lot. Such records are necessary to prevent unwarranted suspicion of impropriety by persons unaware of inspection requirements and procedures.

6-2. RESPONSIBILITIES. Regional Veterinary Commanders are responsible for the accountability and management of food samples withdrawn by all assigned veterinary inspection personnel. A food sample management SOP will be established and maintained for food sample accountability. A comprehensive review of current food sample handling procedures will be conducted semiannually. Items of interest are the unit food sample management SOP and related directives, and completed MEDCOM Forms 57 (Veterinary Service Food Sample Record), or other approved sampling documentation.

## 6-3. POLICIES.

a. Inspectors will complete sampling and inspection of food products consistent with contractual requirements, military regulations, and other pertinent directives. Inspectors will perform required sampling for examination and/or testing to include product identity and condition, condition of the container (external and internal surfaces, as appropriate), estimated remaining shelf life, etc.

b. Destructive sampling will not exceed the minimum necessary to complete the inspection and make the required determinations. The inspector may perform such sampling during receipt, surveillance, warranty, and issue inspections and when specifically directed by appropriate authority.

c. Document small quantities of samples (i.e., 1 potato, 2-oz ground beef sample for Hobart tests, 4 eggs, etc.) cumulatively in a log. The inspector may prepare this weekly or monthly (at the discretion of the accountable officer and the local Commander). The unit food sample management SOP will prescribe method and frequency.

d. When food samples are selected and inspected in the same facility, with no withdrawal for destructive inspection, and the samples immediately returned to the inspection lot, Veterinary Command does not require preparation of a sample record. The inspector must complete a sample record whenever food samples are withdrawn and removed from the immediate inspection area (temporarily or permanently) for further examination, testing or destruction during inspection.

e. Veterinary Command does not intend that sample records are issued with control numbers. The Regional Veterinary Commander (RVC) has the discretion to assign unit control numbers for subordinate branches and/or sections if a more positive audit trail is needed. All food sample management SOP s will detail such procedures.

6-4. PROCEDURES FOR COMPLETING  
MEDCOM FORMS 57 AND 57A.

a. Government Installations  
(post, base, camp, and station).

(1) Withdrawal of samples during required inspections will follow contractual requirements, and other applicable regulations and directives. Do not withdraw standby samples from inspection lots when the product is still available for additional sampling. Prepare MEDCOM Form 57 in duplicate, maintain the original in the inspection service files according to AR 25-400-2, and provide a copy to the accountable officer.

(2) The inspector must tape and double-stamp containers from which sample units are withdrawn as prescribed in TB MED 263. Use the DOD complete inspection approval (CIA) stamp for all inspections. Re-mark master containers to reflect actual contents remaining available for issue. Use MEDCOM Form 57a only at Supply Points and Depots.

(3) For samples forwarded to the DOD Veterinary Laboratory (MCVS-SCVL), Ft Sam Houston, TX, record the applicable sample number(s) in the designated column on MEDCOM Form 57, and attach a copy of Request for Veterinary Laboratory Testing, MEDCOM Form 676-R. For laboratory testing performed at sites other than Ft Sam Houston the use of MEDCOM Form 676-R is optional, the RVC will designate which form to be used. This request for testing is considered auditable evidence that a sample was submitted to an authorized laboratory for testing. (Use DD Form 1222 at DeCA facilities as prescribed in DeCA Facility Food Hygiene and Quality Assurance Policy Memorandum #2, dated 21 November 1991).

(4) The accountable officer or designated representative may return samples fit for human consumption to stock. The accountable officer may designate his/her representative orally or in writing. Use MEDCOM Form 57 to record and acknowledge the return of samples to the accountable officer or designated representative at other than DeCA facilities.

(5) The inspector must physically destroy unused samples that have no value or are unfit for human consumption. The methods of destruction are as directed by the unit Commander in the food sample management SOP. Normally an officer or noncommissioned officer (NCO) will note on the MEDCOM Form 57 that destruction is complete. It is permissible, at the discretion of the Commander, to authorize this officer or NCO from the same unit or section as the person performing the destruction. The Commander may authorize exception to the individual's grade in isolated areas, as necessary. However, the SOP should describe this exception.

b. DSCP/DLA Supply Points and Quality Audit Sites.

(1) When veterinary inspections are performed on DSCP-controlled stocks at perishable subsistence supply points, the procedures of paragraph 6-4a apply. However, there is no requirement for signature by the accountable officer or designated representative for samples withdrawn or returned.

(2) Veterinary inspection personnel shall comply with all provisions of DSCP Manuals 4155.7 and 4155.42 relating to withdrawal and destruction of food samples. Furnish the Chief, DSO, with a monthly consolidated listing of samples destroyed, complete a DD Form 1232 (Quality Assurance Representative's Correspondence), with copies of MEDCOM Forms 57

attached as enclosures. Inspectors are not required to provide the DSO a copy of each MEDCOM Form 57 as it is completed if the DSO receives copies within the monthly recap.

(3) When samples are removed from a container, the veterinary inspector completes MEDCOM Form 57a (Sample Removed By Quality Assurance Representative) and places the form in the void space in the container. When sampling results in a change of marked case quantity, or issue quantity (pound, jar, can, package, etc.), back-pack and re-mark the containers to reflect the actual contents. Tape and double-stamp sample cases.

6-5. PROCEDURES FOR COMPLETING DD FORM 1225 AT SEMIPERISHABLE/ NONPERISHABLE SUBSISTENCE DEPOTS.

a. Use DD Form 1225 to account for food samples withdrawn for required receipt inspections at depots. To account for samples withdrawn for cyclic or special inspections, the inspector may follow accepted local depot practice (using DD Form 1225s, IBM stock cards, local depot forms, printouts, etc.). Follow the procedures of

paragraph 6-4b(3) above. However, the inspector may use an acceptable substitute (i.e., local gummed labels) instead of the MEDCOM Form 57a if these labels contain all the information that would have appeared on the MEDCOM Form 57a.

b. The same policies and procedures for maintaining an auditable record for destructive sampling apply when using DD Form 1225 or acceptable local forms at depots as when using MEDCOM Form 57 at other locations. Give special attention to ensure accurate completion of block 29D of DD Form 1225 for any sample units not returned to stock.

c. Withdrawal and subsequent disposal of samples at depots are according to DLAR 4155.37, Appendix S and other appropriate documents.

6-6. ORIGIN SAMPLING OF FRESH DAIRY PRODUCTS AND FROZEN DESSERTS. When selecting fresh dairy products and frozen desserts from a contractor's plant, MEDCOM Form 57 is not required. AR 40-70 provides specific guidance for the selection of dairy origin samples.

MEDCOM Reg 40-28



## CHAPTER 7

DEPARTMENT OF DEFENSE  
HAZARDOUS FOOD AND NONPRESCRIPTION DRUG RECALL SYSTEM

7-1. PURPOSE. This chapter provides the policies and procedures for reporting and handling possible hazardous food and nonprescription drug items within the DOD system.

7-2. BACKGROUND. The DSCP is designated as sole worldwide agent for DOD to coordinate all hazardous food and nonprescription drug recalls that may involve the services. This recall system involves all food and nonprescription drug items (including brand name or specification items) procured centrally or locally with appropriated or non-appropriated funds (NAF). AR 40-660 prescribes policy and guidance and assigns responsibilities. It defines the term nonprescription drugs (NPD) to include nonprescription drugs, medical devices, and health and beauty aids.

7-3. GENERAL POLICY GUIDANCE AND INFORMATION.

a. U.S. Army veterinary service and medical service personnel (providing food inspection, preventive medicine, and/or environmental health support to DOD appropriated and NAF activities worldwide) will ensure that all personnel accountable for food and NPD (at depots, supply points, commissaries, exchanges, concessions, messes, clubs, military assistance advisory groups, child care centers and field training operations) are aware of the DOD Hazardous Food and Nonprescription Drug Recall System. Accountable personnel should request their supporting communications center to place them on priority distribution for All Food Activities (ALFOODACT) messages.

b. At locations not provided resident veterinary or medical service inspection support, the food and NPD accountable personnel must know ALFOODACT procedures and take immediate action according to the message instructions. Veterinary or medical service personnel should provide the guidance to all DOD appropriated and NAF activities within their area of responsibility. In the absence of U.S. Army veterinary or medical service support, the medical officer or his or her designated representative will provide this guidance.

c. Veterinary or medical service personnel are encouraged to inform the general military and civilian population within their area of responsibility of the DOD Hazardous Food and Nonprescription Drug Recall System. Veterinary or medical service personnel should place emphasis on the user's role in identifying and reporting suspected hazardous items through appropriate channels, i.e., the Commander and/or environmental health officer (EHO).

Suggested forums for this include commissary advisory council meetings, officer and NCO wives club, menu boards, local media, and staff meetings at various command levels.

d. Food and NPD accountable personnel may request assistance by the veterinary or medical service personnel in any or all matters involving these recalls. The veterinary or medical service personnel will provide the Food and NPD accountable personnel with maximum assistance to enhance effective use of this program.

e. Local veterinary or medical service personnel will:

(1) Coordinate with DSCP-HS, DSN 444-3845, to assist other Federal, State, or local regulatory health officials in response to reasonable requests for samples of suspected items.

(2) Coordinate at the local level with appropriate regulatory health officials whenever a suspected hazardous item is to be destroyed locally. This enables these officials to evaluate the situation and determine if they need to take further action.

f. Veterinary or medical service personnel usually become involved in the Hazardous Food and Nonprescription Drug Recall System when notified of an ALFOODACT message or when they provide the necessary information to initiate reports of suspected hazardous food or NPD items for potential worldwide alert. In either case, accountable personnel are ultimately responsible for coordination with DSCP on these matters. If an unresolvable conflict arises between veterinary and medical service and accountable personnel that (in the Commander's opinion) endangers the safety or health of the command, the Commander will route the matter expeditiously through local command channels.

g. Commanders will develop an SOP based on the guidance in this regulation and AR 40-660. The SOPs will include: a systematic approach to ALFOODACT message instruction compliance; report initiation of hazardous food or NPD items at the local level; and points of contact (POCs) for local veterinary or medical service personnel, the Regional Veterinary Commander, HQ VETCOM, HQ, DSCP, DOD Veterinary Laboratory, transportation, and other agencies that veterinary or medical service personnel may need to contact regarding this program. Veterinary or medical service

personnel must contact all food activity managers (by telephone, facsimile transmission (FAX), or electronic mail (E-mail)) within 36 hours of ALFOODACT receipt.

7-4. ALFOODACT MESSAGE NOTIFICATION. Use the following guidance when veterinary or medical service personnel receive notice of an ALFOODACT message.

a. The recipients of ALFOODACT messages should not contact commercial food or NPD suppliers directly unless message instructions direct such contact. Direct questions concerning current or future ALFOODACT messages to HQ, DSCP, ATTN: DSCP-HS, DSN 444-3845. Refer inquiries from commercial contractors to the contracting officer. Refer inquiries from newspaper or other reporters to the Public Information Office, HQ, DSCP, Commercial (215) 271-2311.

b. When requested by ALFOODACT messages, notify commissary and exchange patrons or the general public. Include all pertinent information to identify the specific suspected item (container size, label markings, dates, and/or codes) to avoid the return of non-suspected products. Unless otherwise directed, state the reason for recall as "Item Suspected to be Hazardous." Coordinate with the Public Affairs Office when notification of the general public is directed. Unnecessary adverse publicity (which could damage a firm's reputation or cause monetary loss without serving the direct purpose of protecting the health of consumers) is irresponsible and constitutes an unauthorized release of information. The means of notification (e.g., signs, radio, press, etc.) is left to the discretion of local public affairs personnel, and depends upon local communications capability and the probable extent of the suspected item's distribution within the

served population.

c. It is extremely important to expeditiously identify and segregate all suspected items. Recipients must promptly reply to ALFOODACT messages to HQ, DSCP, ATTN: DSCP-HS, Philadelphia, PA. DSCP will determine the extent of the problem before initiating recovery action and issuing disposition instructions. Once the Government and contractor have reached a settlement, recovery of loss for any additional product is seldom possible.

d. For DSCP procured items, maintain suspected items in a hold status pending resolution of warranty action or other litigation, if holding of the item does not create a sanitary hazard. If holding the item creates a sanitary hazard, request guidance from DSCP accountable personnel.

7-5. INITIATING HAZARDOUS FOOD OR NPD REPORTS RESULTING FROM VERIFIED PHYSICAL ILLNESS OR INJURY. Use the following guidance if a food or NPD item has been directly associated with a medically verified physical illness or injury by the responsible local medical service personnel. When notified of a verified food or NPD related illness or injury, veterinary or medical service personnel will:

a. Identify, segregate, and place all remaining suspected items on medical hold. (NOTE: This will require coordination with accountable personnel.)

b. Examine product records and perform a limited sensory evaluation of the suspected item. Do not perform examinations that could endanger the health or safety of the inspector. Suspected items that have caused illness, injury, or been tampered with will not be tasted or destroyed.

c. Provide the accountable personnel with the following information, if available and applicable.

(1) A specific description of the hazardous item including national stock number (NSN), type of container, size, and number per case.

(2) The name and addresses of the prime contractor, subcontractor, manufacturer, and/or distributor.

(3) Any lot numbers, can codes, or other coded information on the unit containers and/or cases.

(4) The contract, purchase, and/or delivery order numbers.

(5) The activity that supplied the material (depot, supply center, direct vendor delivery, etc.).

(6) The date the using activity received the material.

(7) The quantity received.

(8) The quantity of the product on hold and the specific location.

(9) The reason the item is suspected to be hazardous.

(10) All information received from the responsible medical authority, including injury description, illness symptoms, or deaths attributed to or allegedly caused by the item, the number of persons affected, and the point of contact for the cognizant medical authority.

(11) The Government inspection plant code.

(12) The submission date of the samples to the laboratory:

(a) The laboratory used, the date shipped, and the mode of shipment.

(b) The laboratory results, as they become available.

d. Inform the accountable personnel that the DOD Veterinary Laboratory consultant has or is being contacted for the testing of the suspected item. The DOD Veterinary Laboratory will furnish DSCP-HS with one copy of results on a priority basis. Also indicate if the problem appears to involve only a single unit or container of the product or an estimated percentage of units or containers within your area of inspecting responsibility. (NOTE: SOPs will designate the representative responsible for contacting the DOD Veterinary Laboratory Consultant.)

e. Inform the accountable personnel that the above information will be reported to Commander, DSCP, ATTN: DSCP-HS in accordance with AR 40-660. Veterinary or medical service personnel will coordinate actions required in paragraph 7-5d, as outlined in their DOD Hazardous Food Recall SOP.

f. Perform future inspections, examinations, and/or testing on suspect items as directed by Commander, DSCP; the Regional Veterinary Commander or subordinate Commander; and/or the EHO.

g. Coordinate closely with the DOD Veterinary Laboratory to ensure the responsible Medical Commander is aware of the current status of any food or NPD items concerned and its availability for future resale or issue.

h. The Commander, EHO, or their designated representatives should:

(1) Keep local medical and/or Installation Commanders informed, so decisions can be made at the appropriate level, if criminal investigations should be initiated. Advise these Commanders according to DSAR 4155.26, the Commander, DSCP is responsible for coordination with the Food and Drug Administration (FDA) to determine if a military recall should be expanded to include the civilian community.

(2) Inform the Regional Veterinary Commander of the situation and status.

(3) Inform HQ, VETCOM of the situation and status. (ATTN: MCVS-F).

7-6. INITIATION OF HAZARDOUS FOOD OR NPD REPORTS NOT RESULTING FROM A VERIFIED PHYSICAL ILLNESS OR INJURY. Use the following guidance when a suspected food or NPD item has been identified at the local level (on receipt or during surveillance inspections) and no verified physical illness or injury has been reported.

a. When an item appears to have been deliberately tampered with, handle the situation as outlined in paragraph 7-5.

b. When a deteriorated or damaged item appears to be the result of local mishandling, handle the situation locally in accordance with routine inspection and reporting procedures.

c. When an item is deteriorated and no evidence of deliberate tampering or local mishandling exists, determine the cause for deterioration by examination and/or testing.

(1) Handle deteriorated items (no potential health hazard) locally in accordance with routine inspection and reporting procedures.

(2) Handle deteriorated items (with an actual or a suspected health hazard) which involve only local stocks in accordance with routine inspection and reporting procedures.

(3) Handle deteriorated items (with an actual or a suspected health hazard) which do or could involve more than local stocks as follows:

(a) Do not accept items found on receipt inspection (Classes 4 and 8) into military stocks. Positively identify, segregate, and place on medical hold those items found on Class 5 receipt and/or any surveillance inspection. Follow the guidelines of paragraph 7-3e(1) and (2).

(b) Veterinary or medical service personnel will notify accountable personnel and provide them applicable information, as outlined in paragraph 7-5c, to assist them in notifying DSCP. Providing this information will allow DSCP to evaluate the need for a worldwide alert. It will also allow DSCP and/or other purchasing activities to initiate recovery action, if appropriate. Veterinary or medical service personnel must maintain suspected items in a hold status pending alert status determination and warranty action resolution or other litigation.

(c) Veterinary or medical service personnel will perform future inspections, examinations, and/or testing on

unsuspected items as directed by DSCP, other purchasing activities, the Commander, and/or EHO.

(d) Follow routine laboratory sampling procedures in this situation, unless otherwise directed.

(e) Veterinary or medical service personnel will inform the responsible Commander and/or EHO of the situation so any additional action maybe taken, if necessary.

7-7. LABORATORY RESPONSIBILITIES. The chief of the DOD Veterinary Laboratory will:

a. Use expedient means of communication, advise the Commander of the responsible medical facility initiating the physical illness or injury report regarding results and findings of analysis.

b. Keep open lines of communication to report results as analyses and tests progress.

c. Realize that all laboratory reports are subject to subpoena for potential legal action.

CHAPTER 8

CHANGES TO INTERSTATE MILK SHIPPERS LIST (IMSL)

8-1. PURPOSE. This chapter establishes the procedures to follow upon sanitary disapproval of plants listed in the IMSL.

8-2. GENERAL.

a. The FDA and the DOD Veterinary Service Activity (DODVSA), have agreed to exchange information on interstate milk shippers status to assure DOD procurement of wholesome milk and milk products. The FDA notifies VETCOM whenever an IMSL dairy received a revised rating that is less than 90. The dairy will not be reinspected for a minimum of 15 days. During this period, the dairy plant is in a non-approved status.

8-3. NOTIFICATION PROCEDURE. Notification procedures are as follows:

a. The FDA notifies VETCOM (MCVS-FA) of delistings.

b. VETCOM (MCVS-FA) will

notify the DOD Veterinary Laboratory of delistings.

c. The DOD Veterinary Laboratory will determine if the plant is an active, potential, or inactive supplier to a DOD activity.

d. If the plant is an active or potential supplier, the DOD Veterinary Laboratory will notify all involved procurement agencies (DSCP, AAFES, DeCA, NAF, MWR, etc.) and destinations that the plant has been delisted (sanitarily disapproved) by the FDA effective immediately, and dairy products produced by that plant are not acceptable until further notice.

e. The FDA will notify VETCOM (MCVS-FA) when the dairy is reinstated as an approved source. VETCOM (MCVS-FA) will then notify the DOD Veterinary Laboratory. The DOD Veterinary Laboratory will in turn notify the appropriate procurement agencies and responsible veterinary activity with sampling instructions.

## CHAPTER 9

## MILITARY RETAIL FOOD STORE SANITATION

9-1. PURPOSE. This chapter provides policies and procedures for VETCOM Military Retail Food Store sanitary inspections. The objectives are to protect the health of personnel from foodborne illnesses, determine sanitary compliance, and ensure maintenance of food safety for wholesome retail food sales to the consumer. The information contained in this chapter implements policies contained in pertinent VETCOM policy directives, Army regulations, and United States Public Health Service (USPHS) FDA Model Food Code requirements.

9-2. AREA OF RESPONSIBILITY. VETCOM will provide guidance and policy directives for the inspection of military retail food stores. Commanders are responsible for the completion of these sanitary inspections.

9-3. GENERAL. A complete military retail food store sanitation inspection program consists of:

a. Inspection of retail food store facilities using the prescribed FDA "Food Code" currently adopted for use by VETCOM.

b. Identification of public health threats and an active role in resolving those situations. To be a value added service to DeCA/AAFES, veterinary personnel must take an active part to ensure regulatory sanitary compliance of military retail food stores.

c. Verification and evaluation that inspectors perform daily/weekly walk-thru sanitary inspections according to current policy standards. This should be an area of interest in cases of failed inspections or the finding of critical deficiencies during formal

sanitation evaluations. Critical findings placed on formal sanitary inspection reports should serve as an internal control for needed further actions, such as: training for retail food store personnel, training for in-store veterinary personnel, or the ability to effectively communicate risk factors involved for food safety.

9-4. POLICY GUIDANCE. VETCOM policy guidance for performing military retail food store sanitation inspections will follow VETCOM implementation guidance as stated in the MCVS-F memorandums dated 11 Oct 95 and 13 Feb 96 and the adopted edition of the FDA "Model Food Code". Use MEDCOM 640-R (MCVS) as the inspection form. Veterinary personnel will use the current adopted Food Code for all military installation retail food store inspections.

a. The Food Code memorandum "Supplemental Changes for U.S. Army VETCOM Personnel" provides all changes and policy guidance. Chapter 8, of the memorandum, will provide guidance and policy requirements for:

- (1) Types of inspections.
- (2) Inspection frequencies.
- (3) Personnel authorized to perform retail food store sanitary inspections.
- (4) How to conduct the inspection.
- (5) Rating of facilities.
- (6) Follow-up inspection procedures.
- (7) Reporting inspections.

b. The Food Code intent for a critical deficiency call revolves around a condition or situation which will likely result in food contamination or illness and/or constitutes an imminent health hazard. When assigning a critical deficiency, the inspector will be prepared to clearly discuss the deficiency as a wholesomeness and public health issue. Inspectors often call critical findings erroneously for quality assurance provision violations. For example: Baby formulas and baby foods displayed past their sell-by dates are an intolerable public relations disaster demanding managerial action to correct supply and rotation errors. In reality, a hermetically sealed product, stored under almost ideal conditions, does not, upon the day of expiration, become a critical biological, chemical, or physical wholesomeness threat. As a result, expired baby food is not a critical finding.

c. In most instances, inaction or failure to correct previously noted non-critical deficiencies does not justify critical findings. Inspectors can justify such upgrades only if inaction or failure to correct the situation has caused or increased the likelihood of food contamination. Example: Paint peeling on meat market lower wall surfaces, not corrected for several months, yields no critical as it is

not over unwrapped product or a food contact surface. This defect may become a critical if it starts to peel over unwrapped food or a food contact surface. Actions such as moving the processing table or covering the threatening surface may remove the critical.

d. Inspectors must score multiple violations of the same code requirement only once. The Food Code is intended for a total facility inspection and not a departmental inspection format. Example: Protective shields were not found on lights in the meat, deli, and produce processing areas directly over exposed products. This could be noted three times on the reverse side under 6-202.11, but when transferring to the front of MEDCOM 640-R to the violations block, only one critical is scored.

e. All deficiencies noted on the MEDCOM Form 640-R should clearly describe the deficiency, why it is a deficiency, and the public health significance

f. If an imminent health hazard is noted, the inspector will witness the resolution of the imminent health hazard. The inspector will consult with their immediate Command or representative immediately upon identifying an imminent health hazard.



PART THREE: VETERINARY FOOD INSPECTION AT INSTALLATION

CHAPTER 10

SALVAGE OF TEMPERATURE-ABUSED FOOD PRODUCTS

10-1. PURPOSE. This chapter provides policies and procedures for the VETCOM inspection of temperature abused food products. Veterinary assistance in reducing salvage condemnation losses related to refrigeration failures is a value-add as identified by both DeCA and AAFES.

10-2. SCOPE. VETCOM personnel must be prepared and responsive to refrigeration failures to properly support the customer requests. While the old adage, "when in doubt, throw it out!", still holds true for ultimate food safety, the inspector shares a financial responsibility with commissary management to protect the financial interest of the government. That is, make sure there is real doubt and not insufficient investigation of the facts before taking the expedient route. To help insure we perform to the highest professional standards, compliance to the following is required.

a. Personnel with commissary and shopette related duties require, at minimum, semi-annual training to insure familiarity with: VETCOM policy letter, Guide to the Salvage of Chilled/Frozen Foods Exposed to Refrigeration Failures; DeCA Directives 40-3, 40-4, 40-5 and subject DeCA memorandums. The Refrigeration Guide offers a

science-based reference best suited to discovered power failures. The DeCA documents offer guidance for planned or immediately encountered power outages. It is further recommended that training be conducted with commissary employees coordinated with commissary management.

b. Assure store management has a current emergency notification roster or procedures to summon veterinary inspectors. A monthly listing to the Commissary Officer is recommended in absence of a set recall procedure through the hospital Emergency Room or Staff Duty Officer (SDO).

c. Assure the stores are logging temperature checks and/or testing automatic alarm systems as required by Commissary/AAFES directives. Check temperature logs during walk-through. Report variances and problems promptly to management.

d. Assure inspectors are aware of wholesomeness decision calls and have access to a Veterinary Corps Officer (VCO) or Chief Warrant Officer (CWO) to advise on such actions.

e. Assure these actions are accountable by inclusion in rating report responsibilities statements.

CHAPTER 11

SURVEILLANCE INSPECTION OF SERVICE-OWNED OPERATIONAL RATIONS

11-1. PURPOSE. This chapter establishes policies, assigns responsibilities, and provides procedures for the routine surveillance inspection of service-owned operational rations (OPRATS).

11-2. SCOPE. A complete ration surveillance inspection program includes the following functions.

- a. Routine receipt inspections.
- b. Routine in-storage cyclic inspections.
- c. Routine issue inspections.
- d. Salvage inspections as necessary.
- e. Proper recording of observed defects.
- f. Accurate preparation and timely submission of inspection reports.
- g. Personal involvement of the OIC and Noncommissioned Officer in Charge (NCOIC) in the surveillance inspection program.
- h. Thorough training of the inspectors in identification of defects.

11-3. GENERAL. OPRATS are specifically designed rations normally composed of semiperishables for use under actual or simulated combat conditions. These rations are used in peacetime for travel, training, emergencies, or contingencies. OPRATS are a high-dollar item with great visibility throughout the DOD. They are subject to long-term storage, which accentuates any defects originally present. They are one of the few items that Army veterinary

inspectors still inspect at origin. Therefore, proper performance of the surveillance inspections is crucial both to determine serviceability and to provide feedback to inspectors in the assembly plants.

11-4. RESPONSIBILITIES. The Regional Veterinary Commander is responsible for the proper performance of all OPRATS surveillance inspections and will ensure that senior food inspection personnel are personally involved in this program. Food inspection personnel should not perform these inspections without proper training.

11-5. POLICIES.

a. The Regional Veterinary Commander will assign a high priority to the surveillance inspection of OPRATS, ensuring that all inspections are completed in a timely manner.

b. Service-owned OPRATS are all OPRATS not under the control of DLA/DSCP. Inspectors will use DSCPH 4155.2, Appendix A for Meals, Ready-to-Eat; DSCPH 4155.2, Appendix B for T-Rations; and DSCPH 4155.2, Appendix C for Rations, Cold Weather. If an appropriate appendix exists for the operational ration, it will be used along with the appropriate DSCP Form.

c. The inspector should not postpone scheduled inspections because of nonavailability of required inspection equipment. Perform the inspections to the maximum extent possible with available resources.

d. Commanders will ensure close communications are maintained with storage personnel for timely rotation of stressed OPRATS. Make every effort to minimize the loss of

OPRATS due to deterioration.

e. Inspectors observing recurring quality defects should notify the Food Safety and Quality Assurance Division, VETCOM, Fort Sam Houston, TX, through their chain of command.

CHAPTER 12

FOOD INSPECTION FACILITIES, EQUIPMENT, AND FURNITURE REQUIRED  
FOR COMMISSARY STORES AND TROOP ISSUE WAREHOUSES

12-1. PURPOSE. This chapter establishes the requisitioning and budgeting authority for food inspection equipment and furniture normally required for mission performance. It provides typical layouts for minimum standards for Veterinary Inspection facilities in existing commissary stores.

12-2. POLICIES AND PROCEDURES. Each item of equipment listed below is considered appropriate for the performance of the inspection mission at most commissary stores and troop issue warehouses. The District Veterinary Commander (DVC), in coordination with the supporting RVC, will initiate action to budget and requisition these items of equipment for each commissary store and troop issue warehouse supported. Where practical, and in the interest of economy, inspection equipment may be used interchangeably with other inspection points on the same installation. Additional items of equipment may be required when new inspection procedures are implemented or when a test procedure is changed or initiated.

12-3. EQUIPMENT LISTING.

a. Analyzing Kit, Meat Fat Content, 6695-00-926-4502, with Nonstandard Hobart Replacement Parts, Including Glass and Hardware.

b. Balance, Harvard Trip, 6670-00-401-7195.

c. Calculator, Electronic, Hand-Held, Nonstandard.

d. Camera, Still Picture, SX-70, 6720-00-500-6968.

e. Can Opener, Mounted Mechanical, Table Style, 7330-00-

205-3151 or Wall Style, 7330-00-251-1515 (CTA 50-970).

f. Drill, 1/4", Black & Decker, Cordless Electric, Model 7078/1898 or Equivalent.

g. Egg Inspection Set, 6546-00-805-8700 or acceptable replacement, such as speed king lights.

h. Egg Air Cell Gauge.

i. Egg Charts:

(1) Chart, U.S. Standards for Quality of Individual Shell Eggs, U.S. Govt. Printing Office #0-466-283.

(2) Chart, Interior Quality of Eggs, U.S. Govt. Printing Office #0-276-913.

j. Flashlight, Right Angle, 6230-00-264-8261.

k. Fry Pan Electric, Nonstandard (Large Home Style of Good Commercial Quality).

l. Gauge, Compound Pressure-Vacuum, Dial Indicating, 6685-00-806-9300.

m. Gauge, Food Blemish, Veterinary, Plastic, 6695-00-409-9808.

n. Gauge, Fruit and Vegetable Sizing, Aluminum Alloy, 6695-00-762-5930.

o. Holder and Cutter, Wrapping Paper for 36" Wide Roll, 7290-00-298-7040 (CTA 50-970), (with Rolls of Paper, 1200 ft., 36" Paper, 8135-00-160-7735).

p. Knife, Boning, 7340-00-223-

7765 (CTA 50-970).

q. Knife (Pocket), 5110-00-162-2205.

r. Magnet, Pen with Clip, Nonstandard.

s. Magnification Lens, 6650-00-550-6111.

t. Opener, Crate, Double-Faced, Hammerhead, 9" Long, Size 11, 5120-00-809-9450 (CTA 50-970).

u. Pan, Baking Sheet, 7330-00-633-8905 (CTA 50-970).

v. Pliers, Lineman's, 8", Plain Handles, 5120-00-756-1156.

w. Pot, Cooking, Round Aluminum, 14 Qt, 7330-00-205-4146.

x. Power Line Monitor Viz Mfr. Model WB120B, 100-140 Volts, Nonstandard (Same as RCA Power Line Monitor).

y. Rubber Styrene Slicing Board, 18"x24"x3/4", 7330-00-900-9861.

z. Ruler, Machinist's Steel, Rule Graduated to 1/8", 1/16", 1/32" and 1/64", 12", 5210-00-234-5224.

aa. Ruler, Steel, Graduated to 1/10", 7510-00-173-4897.

ab. Scale, Counter Dial, 50 lb. Capacity, 1 oz. Increments, Nonstandard (Hobart Model No. 45-1050-JAH or Equivalent).

ac. Spatula, Stainless Steel, 14", 7330-00-684-8740.

ad. Spoon, Plain Bowl, Basting, 7340-00-240-7080 (CTA 50-970).

ae. Stone, Sharpening, 5345-00-198-8040.

af. Storage Cabinet, 2 Door, 7125-00-641-5436.

ag. Strainer, Pot (MIL Spec MIL-S-40104B), 7330-00-656-0879 (CTA 50-970).

ah. Table, Food Preparation, Crescent Steel with Shelf, 36"x72"x30", 7330-00-269-9231 (CTA 50-911).

ai. Test Weight Set, oz., 1 oz., 2 x 1 lb., 5 lb., 25 lb., 2 x 50 lb., Nonstandard.

aj. Thermometer, Self-indicating, Bi-metallic (Both Types: -40EF to 160EF and 0E to 220EF).

ak. Timer, Interval, 6645-00-089-6156.

al. Tong, Food Serving, 12", 7330-00-616-0997.

am. Vegetable Inspection Table, Stainless Steel, Nonstandard or Local Construction.

an. Thermos, Stainless Steel.

ao. Refer to MIL-STD-904, paragraph 5.1, for Additional Equipment Necessary for the Inspection of infested subsistence.

ap. Computer equipment as needed.

NOTE: National stock numbers are subject to change or deletion. When necessary, substitute nonstandard items that are equal to or better than those listed with national stock numbers.

12-4. EGG-CANDLING BOOTH. Some existing inspection facilities at Commissaries and/or Troop Issue establishments do not have adequate egg-candling rooms for inspectors to candle eggs. The DVC will ensure an adequate egg-candling room or booth is available for candling eggs.

12-5. VETERINARY INSPECTION ROOM AT TISAs (COLD/DRY STORAGE).

a. The room must be adjacent to the receiving dock area. Coordination with the Troop Issue Subsistence Officer is necessary to determine minimum inspection room requirements and layout needed to support the TISA.

b. The room should have one set of double doors to allow for movement of pallets in and out.

c. The room should be painted a light color and have fluorescent lighting to provide at least 30 foot candles at 30 inches from the floor, plus or minus 10 percent.

d. One duplex receptacle (125 volt AC, 20 ampere, 2 pole, 3-wire) will be provided on each wall of the room, at a height of approximately 48 inches.

e. Counter top with a two-compartment sink, hot and cold water, and garbage disposal will be provided.

f. The room should be equipped with telephone service consisting of of DSN and commercial lines.

g. Additional switching capability will be provided to reduce illumination in the room area designated for egg candling. Alternatively, dimming may be provided for that portion of the lighting in the designated area.

h. Room must be equipped with an egg candling stand that is approximately 24 inches high, 24 inches wide, and 60 inches long, stainless steel construction.

## CHAPTER 13

### VETERINARY SUPPORT TO THE NON-APPROPRIATED FUND (NAF) FACILITIES

13-1. PURPOSE. This chapter establishes the policies and procedures for veterinary support to NAF subsistence activities to include:

- a. Inspection of subsistence items delivered to NAF subsistence facilities.
- b. Reporting nonconformances.
- c. Sanitary inspection and reporting procedures.

#### 13-2. RESPONSIBILITIES.

a. The Commander will ensure that the food inspection mission to NAF and Navy Exchange (NEX) subsistence activities is effectively implemented at the installation level in accordance with AR 40-657.

b. Purchasing and Contracting Personnel:

(1) Purchasing and contracting personnel for AAFES will provide to the inspector a copy of AAFES Form 4700-1 in accordance with Exchange Service Regulation (ESR) 1-2.

(2) Other NAF subsistence activities purchasing and contracting personnel will provide a copy of the contract to the inspector.

#### 13-3. PROCEDURES.

a. Receipt Inspections. Inspections will be according to the Joint Receipt Food Inspection Manual (JRFIM). Unless specifically requested, the inspector will not inspect non-animal semiperishable food items at time of receipt. All other deliveries of subsistence to NAF and NEX facilities will receive

limited inspection to determine identity and condition.

b. Surveillance Inspections. Foods centrally warehoused by NAF subsistence activities are general merchandise distribution activities (GMDA) and are required to receive during-storage inspections. Inspect perishable subsistence every 30 days and semiperishable subsistence at least quarterly when requested in writing by accountable officer.

c. Surveillance Inspection Reports.

(a) Inspectors will use DD Form 1232 for surveillance inspection reports for activities other than AAFES. Distribution should be in accordance with local SOP.

(b) Surveillance inspection reports for AAFES will be on DD Form 1232 and will be prepared for any lot found deteriorated, spoiled, damaged, or otherwise requiring inspection comment or recommendation. Some modification will be necessary due to the category of inspection. Distribution of reports will be in accordance with ESR 1-2.

(c) Sanitary Inspections. Inspectors will conduct sanitary inspections of NAF food facilities (shoppettes and retail food outlets) and make reports in accordance with Chapter 5 of MEDCOM Reg 40-28 and AR 40-657.

#### 13-4. PUBLICATIONS.

Inspection activities that do not have copies of ESR 1-2 may order these publications directly from:

Commander  
Army and Air Force Exchange Service  
ATTN: Staff Veterinarian (SD-A-Q/V)

PART FOUR: PROCUREMENT QUALITY ASSURANCE IN CONTRACTOR PLANTS

CHAPTER 14

PREAWARD SURVEYS, QUALITY SYSTEM MANAGEMENT VISITS, AND AUDITS

14-1. PURPOSE. This chapter establishes policies, assigns responsibilities, and provides procedures for Veterinary Command personnel participating on preaward surveys, Quality System Management Visits (QSMVs), and system audit teams. This may include preaward surveys with the Defense Contract Administration Service Management Area (DCASMA), quality assurance visits in a plant with or without a procurement activity, or a full audit of a commercial facility at a procurement activity's request. The surveys do not include quality assurance visits as directed by AR 40-70. These instructions pertain only to quality assurance (QA). The procurement activity team leaders or DCASMA team members will evaluate other factors as they relate to contractor QA procedures. These factors may include capacity, specification requirements, proposed delivery schedule, component availability, labor requirements, facilities, and equipment.

14-2. BACKGROUND INFORMATION. A preaward survey is an evaluation of a prospective contractor's capability to act under the terms of a proposed contract. The contracting officer uses this evaluation to determine the prospective contractor's responsibility. A QSMV is a visit to a contractor's facility (after the award of a contract) to investigate a potential systematic problem previously identified by analyzing the contractor's quality history records or customer complaints. A quality auditor performs an audit to verify the contractor's quality system, and evaluate continuous improvement efforts.

14-3. VETERINARY COMMAND PARTICIPATION. The procurement activities' guidance normally limits VETCOM personnel participation in these programs. Requests for participation should be directed through VETCOM. At a minimum, VETCOM participants should be an E-7 with auditing training. A certified quality auditor is preferred. HQ VETCOM will maintain lists of individuals trained in systems auditing and certified auditors, in coordination with the RVC's.

14-4. REQUEST FOR SURVEYS. Procurement activities should forward requests for surveys to HQ VETCOM. HQ, VETCOM will select, in coordination with the Regional Veterinary Command, the best qualified inspectors to complete the survey. VETCOM will accept telephonic requests for short suspenses, but a written request should follow to confirm the telephonic request. HQ, VETCOM will provide the Regional Veterinary Command with either directed travel orders or a VETCOM fund cite. VETCOM will provide the name and address of the establishment, the name and phone number of the procurement activity team leader, and the product or services that the prospective contractor wishes to offer. Upon notification, the inspector will contact the procurement activity team leader and obtain all applicable documentation. Refer insufficiently detailed, inconsistent, or incorrect technical data packages to the survey monitor for the contracting officer's clarification before conducting the QA portion of the survey.



14-5. INPUT. VETCOM personnel participating in a survey will become familiar with applicable publications containing contractual requirements and procedures. They will also advise the contractor about publications concerning production equipment, facilities, or technology peculiar to specification items. The inspector will inform the team leader of observed deficiencies that may impair the prospective contractor's ability to meet quality requirements or if sanitation approval requirements of AR 40-657 have not been met.

14-6. QUALITY ASSURANCE SURVEY SUBJECTS. During survey conferences, QA participants will promote Government-contractor agreement and mutual understanding with respect to interpretation of contractual QA requirements. The plant survey will include interviews with quality control and other management personnel and a tour of the plant to the extent necessary to verify information. The participants will place emphasis on verifying the existence and adequacy of required inspection and test equipment, inspection stations, personnel, and records. Consider the following subjects during the interviews and plant inspections, but only to the extent that they affect the quality requirements of the proposed contract.

a. History. Determine the contractor's experience with the product or service under consideration. Historical factors should include length of time the company has manufactured the item or a comparable material, past company rejection rates, number of justified field complaints, previous survey findings and recommendations, Quality Assurance Representative (QAR) rejections, and corrective actions required on previous contracts. Inspectors will identify the contractor's failure to carry out their proposals on previous

surveys and persistent failure to correct deficiencies reported by QARs on current or past contracts. A "no award" recommendation may be appropriate in such cases. Sources of historical data are QAR files and data banks, i.e., Unsatisfactory Material Reports, Inspection System Evaluation Reports, quality history records, quality audit reports, and actions taken.

b. Organization. Review the mission and function of the quality control organization and its relationship to top management. Determine to what extent organization promotes maximum cooperation with, and minimum interference by, other departments.

c. Manpower. Determine whether qualified quality control personnel are on hand or available considering the products, quantities involved, and proposed delivery schedules in relation to the existing quality control skills. If additional quality control skills or personnel are required, determine the company's plan for recruitment and training. Verify the information, regarding requirements and availability of quality control manpower and skill, with the manpower representative. The absence of a quality assurance system would not alone be reason for recommending "no award" or exclusion from the bidders list for specific items. However, the prospective contractor must understand and agree to provide a quality assurance system if awarded a contract.

d. Equipment and Facilities. Determine the existence, availability, and adequacy of test and inspection equipment to verify the qualitative and quantitative requirements of the product. The attention given by the company in planning for additional equipment required for the proposed contract will be considered. Coordinate this information with the DCASMA

industrial specialist for plan adequacy and equipment availability. Examples of other factors to consider are: plant arrangement, the degree of technological advancement or obsolescence of the plant, equipment condition, equipment maintenance, housekeeping and sanitation standards, and material segregation to prevent commingling.

e. Quality Control Practices. This area of consideration is significant because of the direct contribution to the ultimate quality of end items. Some important items to cover include:

(1) Control of raw materials, calibration, special processes, nonconforming material, packaging, shipping, Government-furnished material and equipment.

(2) Subcontractors (including ratings and control of product quality).

(3) Location and adequacy of inspection stations.

(4) Adequacy and timeliness of corrective actions.

(5) Contractor's system for issuing work, rework, and inspection instructions.

(6) Documentation and adequacy of quality control and inspection procedures.

f. Records. Determine whether records meet the QA requirements. Consider the adequacy of company quality history records, complaint investigation data, corrective action records, subcontractor performance records, test and inspection records, calibration data, in-process quality control records, master formula and assembly files, and data for batch manufacturing, stability, and reliability, as appropriate.

g. Plan for the Inspection Job (PIJ). Contractor management should recognize that the QAR is the government plant representative concerning quality requirements. The contractor must provide documentation of his inspection system and any information the QAR needs to complete a PIJ before initiating production for the Government (reference DSCPM 4155.6).

h. Receipt Inspection. Discuss the contractor's program for quality control of supplies and services received, including both condition requirements and all applicable special contract requirements. This includes box manufacturer's certificates, certificates of compliance, United States Department of Agriculture (USDA) grading certificates, and sources approval, as required. The contractor should have sufficient knowledge of the applicable preservation and marking specification requirements. This will ensure that the contractor can obtain, or has on hand, materials and/or equipment that may be peculiar to a procurement activity (such as pallets for unitized materials, strapping machines, embossing equipment, etc.).

i. In-process Inspection. Determine whether the contractor's proposed examination system includes methods and facilities for product examination at various stages of production, including sufficient personnel to conduct in-process inspections.

j. Sampling Inspection. Inform the contractor of his/her responsibility to perform the required examinations on each end item lot, components, and subassemblies as specified in the contract and the applicable specifications.

k. Testing. Testing performed by or for the contractor is an

element in determining subsistence supply acceptability. The QAR should inform prospective contractors that the inspection system includes a 14-7. OTHER FACTORS FOR CONSIDERATION. Other factors to consider when performing a survey include determining whether:

a. The Technical Data Package and QA requirements are clear and adequate. (If not, request the team leader obtain the contracting officer's clarification.)

b. The contractor and QA surveyor agree on interpretations of all technical and QA requirements. (If not, request the team leader to obtain the contracting officer's decision.)

c. The prospective contractor's quality control organization meets contractual requirements and has freedom of operation without production or sales personnel interference.

d. The actions taken on QAR reported deficiencies are adequate and timely.

e. The commitments made on previous surveys for obtaining equipment or personnel, training personnel, or correcting discrepant conditions have been met.

f. The special or contractor

reliable testing portion and an examination system. The QAR will verify contractor test results.

specified test equipment is on hand or can be obtained upon award of the contract.

g. The contractor has cooperated in correcting deficiencies reported in justified customer complaints and/or Unsatisfactory Material Reports.

14-8. FUNDING. As stated above, funding will be by provision of a VETCOM fund cite, or by directed travel orders for one year after this document's publication. After that time, the Regional Veterinary Commander should program funding for preaward survey and postaward visit participation based upon prior experience. When the Regional Veterinary Commander has underestimated funding or when extended requirements not discussed with this text occur, the VETCOM will provide funding to meet the mission.

14-9. REPORTING PROCEDURES. VETCOM will forward the official request for survey participation after telephonic notification directing participation. The QA participant will prepare and forward the final report to the team leader within two working days after survey completion. Submit a copy of the report to HQ, VETCOM, ATTN: MCVS-F.

MEDCOM Reg 40-28

PART FIVE: VETERINARY FOOD INSPECTIONS AT DEPOTS/SUPPLY POINTS

CHAPTER 15

GENERAL

15-1. PURPOSE. This chapter delineates the requirements for food inspection responsibilities, facilities, and establishes the requisitioning and/or budgeting authority for food inspection equipment required for mission performance.

15-2 AREA OF RESPONSIBILITY. Commanders will:

a. Ensure food inspection procedures are being maintained in accordance with DSCPM 4155.7, DLAR 4155.37, Appendix S and DSCPM 4155.6.

b. Survey food inspection facilities at depots and supply points and take necessary actions to upgrade these facilities, if needed. Supply Point facilities, which do not meet the requirements, will be reported to the DSO and DSCP, with an information copy to VETCOM.

Depot facilities will be reported to the Director of Quality Control, with a copy forwarded to VETCOM.

c. Initiate the necessary actions for budgeting and requisitioning items of equipment for each depot and supply point provided food inspection support. Additional items of equipment may be required when new inspection procedures are implemented or when a test procedure is changed or initiated.

d. Ensure that the responsibility for equipment will be delineated by SOP.

15-3. FACILITIES AND EQUIPMENT REQUIREMENTS.

a. Supply point requirements are listed in DSCP Manual 4155.7.

b. Depot requirements are listed in DLAR 4155.37, Appendix S.

MEDCOM Reg 40-28

**APPENDIX A**  
**REFERENCES**

**Section I**  
**Publications**

ANSI/ASQC Standard Z1.4-1993, American National Standard, Sampling Procedures and Tables for Inspection by Attributes

AR 11-2, 1 Aug 94, Management Control

AR 30-1, Jan 85, The Army Food Service Program

AR 30-18, 4 Jan 93, Army Troop Issue Subsistence Activity Operations

AR 40-70, 1 Feb 95, Department of Defense Veterinary/Medical Laboratory Food Safety and Quality Assurance Program

AR 40-656/NAVSUPINST 4355.10/MCO 10110.45, Veterinary Surveillance Inspection of Subsistence, 15 Oct 86

AR 40-657/NAVSUPINST 4355.4c/AFRT 163-2/MCO P10110310, 19 Jul 88, Veterinary/Medical Food Inspection and Laboratory Service

AR 40-660/DLAR 4155.26/NAVSUPINST 10110.8C/AFR 161-42/MCO 10110.38C, 15 Aug 86, DOD Hazardous Food and Nonprescription Drug Recall System

AR 420-76, 3 Jun 86, Pest Management

DOD 5500.7-R, 30 Aug 93, Joint Ethics Regulation (JER)

DeCA Directive 40-3, 8 May 92, Meat Department Operations

DeCA Directive 40-4, 3 Apr 92, Produce Department Operations

DeCA Directive 40-5, 26 Jun 92, Grocery Department Operations

DLAR 4155.37, 24 Feb 93, Quality Control Depot Serviceability Standards, Appendix S, Subsistence

DSCPH 4155.2, Jun 97, Inspection of Composite Operational Rations

DSCPM 4155.6, 1 Jul 91, Subsistence Inspection Manual

DSCPM 4155.7, 10 Jul 96, In-Storage Quality Control and Inspection

Exchange Service Regulation 1-2, Nov 92, Veterinary, Preventive Medicine and Military Public Health Services

Food Code, U.S. Public Health Service, Food and Drug Administration, 1993

Joint Service Manual for Storage and Materials, 12 Apr 94

Joint Receipt Food Inspection Manual, 3 Mar 96

MEDCOM Reg 40-28

Management Control Handbook, 16 Aug 95

USDA Publication "List of Proprietary Substances and Nonfood Compounds Authorized for Use Under USDA's Grading and Inspection Programs", 1 Jan 97

MIL-STD-904, 13 Jan 84, Guidelines for Detection, Evaluation, and Prevention of Pest Infestation of Subsistence

TB MED 263/AFR 163-16, 16 Jun 92, Veterinary Service Identification of Inspected Foods

Veterinary Command (VETCOM) Policy Memorandum - Guide to the Salvage of Chilled/Frozen Foods Exposed to Refrigeration Failure, Dec 1997

VETCOM Commercial Food Establishment Sanitary Inspection Handbook, 2 Aug 96

VETCOM Installation Prime Vendor Handbook, 13 Sep 96

MEDCOM Pamphlet 25-30-1, 6 Sep 96, Index of MEDCOM Forms, Labels, and Posters

## **Section II**

### **Forms**

DD Form 1222 (Request for and Results of Tests)

DD Form 1225 (Storage Quality Control Report)

DD Form 1232 (Quality Assurance Representative's Correspondence)

DD Form 3161 (Request for Issue Or Turn-In)

DA Form 11-2-R (Management Control Evaluation Certification Statement)

MEDCOM Form 54-R (Personnel Recapitulation)

MEDCOM Form 57 (Veterinary Service Food Sample Record)

MEDCOM Form 404-R (MCVS) (Certificate of Unfitness)

MEDCOM Form 640-R (MCVS) (Retail Food Establishment Inspection Report)

MEDCOM Form 676-R (Request for Veterinary Laboratory Testing)



**APPENDIX B  
FORMS**

All the above listed forms are available on FormFlow.

**GLOSSARY**

AAFES	Army and Air Force Exchange Service
ALFOODACT	All Food Activities
CAP III	Centralized Assignment Procedure III
CIA	Complete Inspection Approval
CONUS	Continental United States
CWO	Chief Warrant Officer (CW2 and higher)
DA	Department of the Army
DeCA	Defense Commissary Agency
DLA	Defense Logistics Agency
DOD	Department of Defense
DODVSA	Department of Defense Veterinary Service Activity
DOP	Date of Pack
DSCP	Defense Personnel Support Center
DSO	Defense Subsistence Office
DVC	District Veterinary Commander
EHO	Environmental Health Officer
E-Mail	Electronic Mail
ETS	Expiration Term of Service
FAX	Facsimile Transmission
FDA	Food and Drug Administration
FY	Fiscal Year
GMDA	General Merchandise Distribution Activities
HQ	Headquarters
IMPS	Institutional Meat Purchase Specifications
IMSL	Interstate Milk Shippers List
ITD	Inspection Test Date
MEDCOM	U.S. Army Medical Command

MRE	Meal, Ready-to-Eat
MWR	Morale, Welfare, and Recreation
NAF	Non-appropriated Funds
NCO	Noncommissioned Officer
NCOIC	Noncommissioned Officer in Charge
NEX	Navy Exchange
NPD	Nonprescription Drugs
NSN	National Stock Number
OCONUS	Outside the Continental United States
OIC	Officer-in-Charge
OPRATS	Operational Rations
PIJ	Plan for the Inspection Job
POC	Point of Contact
QA	Quality Assurance
QAR	Quality Assurance Representative
QSMV	Quality System Management Visits
RVC	Regional Veterinary Commander
SDO	Staff Duty Officer
TDA	Tables of Distribution and Allowances
TISA	Troop Issue Subsistence Activity
VCO	Veterinary Corps Officer (graduate veterinarian)
VEAP	Veterinary Evaluation and Assistance Plan
VETCOM	U.S. Army Veterinary Command

MEDCOM Reg 40-28

**The proponent agency of this publication is the U.S. Army Veterinary Command. Send comments and suggested improvements on DA Form 2028 (Recommended Changes to Publications and Blank Forms) to COMMANDER U.S. Army Veterinary Command, ATTN: MCVS, 2050 Worth Road, Suite 5, Fort Sam Houston, TX 78234-6005.**

FOR THE COMMANDER:

OFFICIAL:

JOHN J. CUDDY  
Major General, DC  
Chief of Staff

DAVID L. SCHROEDER  
Colonel, MS  
Director, Information  
Management

DISTRIBUTION:

Cs (less 1 thru 11), (12 and 13)(2 ea); Fs (less 1), (2,3,and 4)(30 ea), (5)(15 ea), (6)(30 ea), (7)(15 ea)

SPECIAL DISTRIBUTION:

Health Services Directorate, ATTN: DASG-HS-PV, 5109 Leesburg Pike, Falls Church, VA 22041-3258 (2 cy)  
Commander, HQ, AAFES, P.O. Box 660202, ATTN: PD/Q/V, Dallas, TX 75266-0202  
Commander, Defense Personnel Support Center, ATTN: DSCP-HQ, 2800 South 20th Street, Philadelphia, PA 19101-8419 (10 cy)  
Commander, Defense Commissary Agency, ATTN: OC/FS, 1300 E Avenue, Bldg T11200, Fort Lee, VA 23801-1800 (2 cy)  
Commander, Naval Supply System Command, (Code 51V) (x7445), 5450 Carlisle, P.O. Box 2050, Mechanisburg, PA 17055-0791 (2 cy)  
Commander, 100th Med Det (VS HQ), Unit 29224, Box 176, APO AE 09012 (2 cy)  
Commander, 106th Med Det (VS) ATTN: EAMC-VS (Korea), Unit 15252, APO AP 96205-0025 (2 cy)  
Commander, Defense Logistic Agency, ATTN: DLA-PV, Cameron Station, Alexandria, VA 22314 (1 cy)  
Commaner, HQ, Forces Command, Office of the Surgeon (AFMD), ATTN: FCMD-PS, Fort McPherson, GA 30330-6000 (1 cy)  
MCVS-F (25 cy)  
MCHS-AS (25 cy)  
MCHS-AS (Library) (1 cy)

VETCOM Regulation 40-28, dated 8 Dec 97, is changed as follows:

- a. Chapter 4, 4-1, line 14, delete sentence, "The current Veterinary Evaluation and Assistance Plan will not be part of management control, not an addition to this program."
- b. Chapter 5, 5-7. MILITARY SANITARY INSPECTIONS., a. Paragraph changed to read, "Inspectors will perform formal sanitary inspections of commissary stores, active Troop Issue Subsistence Activities (TISAs), cold and dry storage facilities, according to VETCOM's "Supplement to the Food Code"."
- c. Chapter 5, 5-10. CERTIFICATE OF FITNESS., a. Third sentence is corrected to read, "In the absence of a Veterinary Corps Officer, or Chief Warrant Officer (CWO) a Food Inspection Senior NCO, authorized in writing by the immediate commander may sign the certificate."
- d. CHAPTER 11, 11-5.b. Last sentence changed to read: "If an appropriate appendix exists for the operational ration, it will be used along with the appropriate form."
- e. CHAPTER 13, VETERINARY SUPPORT TO THE NON-APPROPRIATED FUND (NAF) FACILITIES, 13-3. PROCEDURES. c. (b) first sentence is corrected to read, "Surveillance inspection reports for AAFES will be on DD Form 1232 and will be prepared for any lot found deteriorated, spoiled, damaged, or otherwise requiring inspection comment or recommendation."